

VIENNOISERIE

Pain au Chocolat	5
Almond Croissant	5
Croissant Classique	4
House-made Maple Pecan Sticky Bun	6
Banana Bread <i>caramal sauce, chantilly</i>	6
House-made Buttermilk Biscuit <i>honey & fruit compote</i>	6

HORS D'ŒUVRES

Seasonal Fruit Plate ^{V GF} <i>honey drizzle, lime zest</i>	12
Coconut Chia Seed Pudding ^{VG GF} <i>maple syrup, coconut milk, fresh berries</i>	10
House-Made Granola & Greek Yogurt ^V <i>local honey, organic berries</i>	10
Avocado Toast ^V <i>greek yogurt, country bread, sesame</i>	12
Rillettes de Poisson ^{GFM} <i>smoked fish dip, trout roe, celery, radish, crostini</i>	14
Gazpacho de Tomate <i>chilled tomato gazpacho, cucumber, dry olive, pine nut</i>	14
Market Salad ^{VG GF} <i>radish, cucumber, fresh herbs, shallot vinaigrette</i>	16
+ Hanger Steak 22	
+ Grilled Chicken 8	
+ Grilled Salmon 15	
+ Gravlax 11	
+ Smoked Trout 9	

BRUNCH COCKTAILS

Negroni Sbagliato <i>Campari, Carpano Antica, Cava</i>	14
Caipirinha <i>Diplomatico Planas, lime, agave</i>	15
Grapefruit Spritz <i>El Tesoro Repo, grapefruit juice, Cava, Fever Tree Grapefruit</i>	16
Mimosa <i>orange juice, sparkling wine</i>	8/40
Peach Bellini <i>peach purée, sparkling wine</i>	8/40
Champagne & Juice <i>rotating selection of champagne</i>	62



OYSTERS & CAVIAR

Oysters on the Half Shell* <i>cocktail sauce, mignonette</i>	dozen 39 half 20
Golden Ossetra Caviar* <i>traditional accompaniments</i>	125
Dutch Siberian Baerii Caviar* <i>traditional accompaniments</i>	85

LES OEUFs

Bacon & Egg Biscuits <i>gruyère, petite salade verte</i>	15	Quiche Lorraine <i>petite salade verte</i>	17
French Omelette ^{V GF} <i>french boursin, petite salade verte</i>	18	Baked Egg & Piperade ^V <i>red peppers & tomato basque stew, basil, eggs, grilled country bread</i>	18
Veggie Quiche ^V <i>spinach, mushroom, petite salade verte</i>	17	Salmon Gravlax Benedict* <i>spinach, hollandaise, house-made buttermilk biscuit</i>	19

ENTRÉES

Dutch Baby Pancake <i>TX blueberry, caramelized almond, lemon cream</i>	16	BLT <i>heirloom tomato, aioli, grilled country bread, house-made mustard pickle, mixed greens</i>	18
French Toast ^V <i>challah, macerated strawberry, chantilly</i>	16	Croque Monsieur <i>mixed greens, pommes frites (add an egg for Croque Madame +3)</i>	22
Gravlax & Trout Board <i>house-made pickles, crème fraîche, capers, red onions, grilled country bread</i>	24	Knox Burger* ^{GFM} <i>heirloom tomato, cheddar, aioli, lettuce, onion house-made mustard pickle, pommes frites</i>	21
Chicken Cajun Salad ^{GF} <i>bibb lettuce, avocado, tomato, cucumber, dijon vinaigrette</i>	22	Hanger Steak & Eggs* ^{GFM} <i>two eggs, pommes frites</i>	28

GARNITURES

Roasted Potatoes <i>garlic, rosemary</i>	9	Pommes Frites	8
Crispy Bacon	7	Breakfast Sausage Patties	9
Chicken Apple Sausage Link	7	Petite Salade Verte	9

Whenever possible, we use seasonal, locally sourced, organic ingredients to support Texas farmers. Products go from farm-to-table
*Consuming raw or undercooked meat or fish may cause food borne illness. Please notify us of any food allergies.
V-Vegetarian GF-Gluten Free VG-Vegan GFM-Gluten Free if modified